



NEW HAMPSHIRE RECIPE CARDS

4 x 6"



A TASTE OF NEW HAMPSHIRE DELICIOUS MAPLE BARS



Mix the following ingredients thoroughly: **1/2 cup pure New Hampshire maple sugar, 3/4 cup flour, 1/2 cup shortening, 1/2 tsp. baking powder, 1/2 cup pure New Hampshire maple syrup, 1 cup chopped nuts or coconut, 1 egg, 1 cup rolled oats, and 1 tsp. vanilla.** Spread in a greased 8" square pan. Bake 30-35 minutes at 350 degrees. Cut into squares while warm.



This recipe is courtesy of the New Hampshire Maple Producers Association. New Hampshire's maple producers take great pride in the high quality of their maple products. We hope you will visit one of New Hampshire's sugarhouses during the maple season and learn for yourself how this ancient tradition is carried on. Visit www.nhmapleproducers.com for more information.



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3 x 5"



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